



BOTROMAGNO
VIGNETI & CANTINE

SILVIUM

MURGIA ROSATO I.G.P.
PROTECTED GEOGRAPHICAL INDICATION



The Montepulciano grape variety has been grown in the area since 1230, when the Emperor Frederick II of Swabia brought here while building his hunting castle, which is of the same age as his more famous Castel del Monte, just a few kilometres away. This is a rose with a deep coloration and a distinctive personality, one of Puglia's iconic wines; these wines, difficult to make, have spread Puglia's fame throughout the globe.

TECHNICAL INFORMATION

- Grapes: 100% Montepulciano.
- Denomination: Murgia Rosato I.G.P.
- Crop yield per hectare: 80 q.
- Fermentation: In stainless steel.
- Fermentation temperature: 14°C.
- Fermentation length: 20 days.
- Malolactic fermentation: Partial.
- Maturation: Four months in stainless steel.

SENSORY PROFILE

- Appearance: Luminous, deep pink.
- Bouquet: Fragrant aromas of strawberry, cherries under liqueur, and mulberry.
- Palate: Rich and complex, with fruit that is almost crunchy and an acid that gives an appealing tanginess.

SERVING SUGGESTIONS

- Antipasti, charcuterie, fresh cheeses, tomato soup, and light meats.



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